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REG. 14. All sick from whatever cause must be isolated from the remainder of the crew immediately.

REG. 15. All persons engaged in the care of the premises and handling of the food, particularly cooks and helpers, should be carefully examined and particular attention paid to the point as to whether or not they have suffered from typhoid fever or tuberculosis within recent years.

REG. 16. Floors in bunk houses should be swept daily and scrubbed with hot suds at least once each week. (Dry sweeping is prohibited.)

REG. 17. All bunk houses should be provided with floors, and the lower tier of bunks should be raised at least 6 inches above the floor.

REG. 18. All blankets should be hung outside for airing at least twice a month. Bunks should be furnished with clean straw, hay, or ticks filled with same. Mattresses are not recommended as they can not be cleaned easily.

REG. 19. Privy vaults shall be so constructed at every camp that they can be effectively cleaned of the contents. Pits shall not be less than 4 feet in depth, and the contents shall be treated daily, when used during the summer season, either by a solution of milk of lime (strong whitewash of fresh slaked lime), 1 gallon to every square yard of pit, or the sprinkling of 5 pounds of powdered chloride of lime to the same area. A liberal sprinkling of fresh chloride of lime shall also be applied daily to the floors of privies and lavatories. All closets shall be at least 100 feet distant from the water supply, and so located that drainage from privy vaults toward water supply is impossible.

REG. 20. Whenever smallpox, diphtheria, or scarlet fever shall appear in any camp, it is the duty of the physician in charge, the contractor, or the superintendent of such camp to notify the local health officer in whose district such camp is located, within 24 hours, and it is the duty of such health officer when thus notified to see that said patient is removed to a proper place of isolation or place such patient or patients under quarantine at such camp, and the contractor or superintendent, when necessary, shall provide suitable accommodation for such patient or patients.

REG. 21. Copies of these regulations shall be hung or posted in every kitchen, dining room, sleeping room, or other building in camps where employees may frequent the same in order that all may be conversant with their requirements.

The following information should be furnished on the establishment of any camp and thereafter annually to the State Board of Health, Madison, Wis., by the owner or operators of all camps to which the foregoing regulations apply. Returns to be made each year during the first month of the operation of the camp.

#### SCHEDULE.

Name of owner or agent.....  
 Name of camp or camps.....  
 Location of each camp.....  
 Easiest means of access to each camp.....  
 Number of men employed.....  
 When was camp established and how long will it be occupied.....

#### **Slaughterhouses—Sanitary Regulation—Care of Meat. (Reg. Bd. of H., Apr. 6, 1914.)**

RULE 1. *Drainage and sewerage.*—All slaughterhouses shall have an efficient system of drainage to prevent water or other refuse of any kind from soaking into the ground underneath and around the building, or be drained from the building in such a way as to become a nuisance. Blind wells, cesspools, or privy vaults within the slaughterhouse are prohibited. Sewage conduits shall be made of closed vitrified tile, cast iron with tight joints, or some similar material. Liquid wastes, where practicable, shall be drained into the city sewer, provided that this does not place an undue burden upon existing purification works, or upon the stream into which the city

sewage empties; otherwise adequate means for the disposal of the wastes shall be provided. The ground on which the slaughterhouse is situated shall be selected so that proper drainage from the building of surface water and other waste will be accomplished.

(Section 1418 of chapter 445, Laws of 1913, is published by the State board of health as part of this rule. It was printed in the Public Health Reports, December 5, 1913, p. 2668.)

**RULE 2. Feeding of offal prohibited.**—The feeding of hogs or other animals on the refuse from slaughterhouses shall not be permitted on the premises, nor shall any such refuse be fed to any animals intended for slaughter unless it is first thoroughly cooked. In all cases when the offal is not fed it shall be rendered, buried, burned, or otherwise disposed of so as to prevent the creation of a nuisance. All yards, fences, pens, chutes, alleys, etc., belonging to the premises of such establishment, whether they are used or not, shall be maintained in a sanitary condition, and no nuisance whatsoever shall be allowed in the establishment or on the premises.

**RULE 3. Water supply.**—All slaughterhouses shall have an abundant supply of water from a well, spring, or other source, which is free from contamination, and which shall be available, both hot and cold, for cleansing purposes in any part of the room or rooms used for slaughtering or preparing meats for consumption as human food.

**RULE 4. Floors.**—All slaughter rooms shall have cement floor constructed in such manner as to be water-tight, which shall carry off into a sewer, reservoir, or cesspool, provided for that purpose, all blood and wastes; such floors shall be thoroughly scrubbed and cleaned each day after the slaughtering has been completed.

**RULE 5. Walls and ceilings.**—The walls of slaughtering pens and meat dressing and cooling rooms must be tight and smooth, frequently whitewashed or painted, and kept in a sanitary condition, and when necessary they shall be scraped, painted, or otherwise treated as required. Where floors or other parts of buildings, or tables or other parts of the equipment, are so old or in such poor condition that they can not be made readily made sanitary, they shall be removed and replaced by suitable materials. The building must be so constructed that screening of doors and windows will prevent ingress of flies. No carcass will be allowed to be stored in the building after dressing unless such building is properly screened from flies. Other rooms or compartments in which meat or food products are prepared, cured, stored, packed, or otherwise handled shall be kept free from flies and other vermin by screening of the doors and windows and by securely closing all openings through which flies or other vermin may enter.

**RULE 6. Trucks, tables, etc.**—All trucks, trays, scalding tanks, and other receptacles, all chutes, platforms, racks, tables, and all knives, saws, cleavers, and other tools, and all utensils, machinery, and vehicles used in moving, handling, cutting, chopping, mixing, canning, or other processes, shall be thoroughly cleaned before and after using.

**RULE 7. Cleanliness of employees.**—Managers of establishments must require employees to be cleanly. The aprons, smocks, or other outer clothing worn by employees who handle meat products shall be kept clean and made of a material that is readily cleansed. Persons who handle meat or meat food products shall keep their hands clean.

**RULE 8. Healthfulness of employees.**—Persons afflicted with tuberculosis or any other communicable disease shall not be employed in any of the departments or establishments where carcasses are dressed, meat is handled, or meat food products are prepared.

**RULE 9. Toilet facilities.**—All water-closets, toilet rooms, and dressing rooms shall be entirely separated from compartments in which carcasses are dressed, or meat or food products are cured, stored, packed, handled, or prepared. Water-closets and toilet rooms when provided in slaughterhouses shall be conveniently located, sufficient in number, ample in size, and fitted with proper lavatory accommodations. They

shall be properly lighted, suitably ventilated, and kept in a sanitary condition. No person shall commit any nuisance whatsoever in the slaughtering pens of any abattoir or slaughterhouse. A wash basin or bowl, with plenty of soap and water and clean towels, shall be conveniently located for use at all times in all slaughterhouses where other lavatory facilities are not provided.

RULE 10. *Slaughter of diseased animals.*—No animals known to be diseased shall be slaughtered in any building used as a slaughterhouse maintained to prepare meat for human consumption. If the meat of any animal after slaughtering is found to be diseased in part or in whole, such meat shall not be put upon the market until the local health officer has been notified and such carcass examined, and only such portions of carcass shall be offered for sale as the local board of health or health officer may designate.

RULE 11. *Keeping of animals.*—No animals, whether intended for slaughter or not, shall be confined or otherwise maintained within 50 feet of any slaughterhouse.

RULE 12. *Transportation of dressed meat.*—All dressed meats hauled or transported in any manner from any slaughterhouse shall be completely wrapped in a clean cotton cloth or canvas cover before removal from the building, and such cotton cloth or canvas cover shall not be used a second time for this purpose until it has been thoroughly washed and cleaned.

NOTE.—*Retail establishments.*—All retail establishments in which any meat, poultry, or other meat food product are kept for sale shall be suitable for such purposes, free from odors, screened and free from flies, shall have facilities for cleaning ice boxes, meat blocks, cleavers, saws, knives, etc., and shall have refrigerating rooms or ice boxes, with the temperature necessary for the proper preservation of such fresh products. Such ice boxes or refrigerating rooms shall be constantly kept in a clean and wholesome condition and free from odors, and no spoiled meat or poultry shall be kept therein. No poultry or meat product shall be exposed on the counters or other places where it would be subject to flies, street dust, or other contamination, and no fresh meat or poultry products shall be exposed on the counters or otherwise during the spring, summer, or fall months, or at other times when the temperature is high enough to cause any deterioration, without proper icing facilities, and all such exposure with icing facilities shall also be in such manner as to be fully protected from flies, dirt, and other contamination. No fresh meat, poultry, or meat products shall be offered for sale in a retail market which have been handled by intending purchasers. All deliveries of fresh meat, poultry, or meat products shall be so protected as to reach the consumer free from contamination.